



POUILLY-FUISSÉ

PREMIER CRU

2021

100% CHARDONNAY

" A GOURMET AND GENEROUS CUVEE".



TERROIR

Here we assemble 3 plots with intensely calcareous soils, located in the municipalities of Vergisson and Chaintrée.

VINIFICATION

The manual harvest is loaded by gravity into pneumatic presses, we use long cycles in order to preserve the aromatic finesse.

The musts are stabilized by cold then decanted and put in barrels for fermentation. The aging of 19 months includes 11 months in barrels of 1 to 3 wines then 8 months in vats.

We do not use SO2 on the harvest, we resort to its use during the aging phase to ensure the stability of the wine.

STYLE

The tasting interferes with a nose of very ripe yellow fruits, an ample aromatic. The attack is clean and frank. Aromas of brioche flow in, the wine reveals all its richness and complexity, with notes of hot stones. The finish is intensely saline.

FOOD PAIRING

With vegetable gyozas, finely spiced blood sausage on a bed of creamy butternut squash, risotto with green asparagus tips, scallops and shiitake, tagliatelle with white truffle from Alba.

Hand harvested September
24,25 et 27, 2021.
Bottled on April 13, 2023,
3 166 bottles produced.
Serving temperature 12°C.

